WEEKLY MENU

MAIN DISHES

lemon rosemary chicken
brown butter seared salmon
jerk chicken
braised short ribs
pork tenderloin, apple thyme chutney
chicken cacciatore
lamb chops, pepper jelly
grilled grouper chimichurri
bbq bone-in chicken
chicken & pineapple skewers
turkey meatloaf
grilled mahi mahi, mango salsa
coq au vin

wild rice pilaf stuffed portabella mushrooms
slow roasted citrus salmon
crabmeat au gratin
blackened ribeye, red wine reduction
black bean burgers
crab cakes
asian glazed salmon
chicken pot pie
shepherd's pie
tuscan white bean & kale stew
chicken enchiladas
shrimp creole, rice

lasagna
cauliflower & potato curry, jasmine rice
southwest chili
buckwheat chili
mediterranean vegetable & goat cheese napoleon
seafood gumbo, rice
chicken & conecuh sausage gumbo, rice
turkey stuffed tricolor peppers
chicken parmesan, spaghetti
shrimp & grits

SIDE DISHES

balsamic roasted brussel sprouts
chipotle smashed sweet potatoes
grilled asparagus
herbed jasmine rice
roasted fingerling potatoes
braised kale
jicama slaw
apple blue cheese slaw
baked beans
gingered quinoa
toasted coconut rice

smashed yukon gold potatoes
cranberry pecan wild rice pilaf
honey roasted carrots
twice baked potatoes
sautéed fresh green beans
black beans
roasted broccoli gremolata
wild mushroom risotto
grilled corn on the cob
sugar snap peas
creamed spinach

brown rice
cauliflower puree
german potato salad
sautéed zucchini
succotash
hoppin john (hot or cold)
arugula, watermelon & feta salad
black bean & corn salad
southern green beans cumin scented lentils

vegetarian

CHEF CASSIE | 251.401.3307 | CASSIE@CHEFCASSIE.COM